



Disruptive technologies for processing of microalgae biomass.

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ENHANCE MICROALGAE



> Animal and Grassland Research and Innovation

> Crops, Environment and Land Use

> Food

> Rural Economy and Development





52







Advisory offices
Teagasc colleges
Private colleges
Research centres

Disruptive technologies





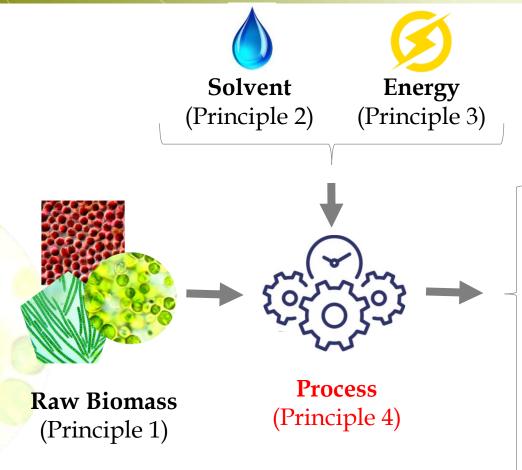


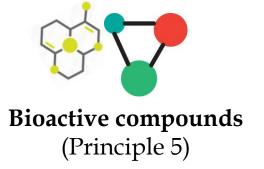
Principle of clean and green extraction techniques





- Innovation by selection of varieties and use of renewable resources.
- > Use of alternative solvents and principally water or agro-solvents.
- Reduce energy consumption by energy recovery and using innovative technologies.
- Production of co-products instead of waste to include the bio- and agro-refining industry.
- Reduce unit operations and favour safe, robust and controlled processes.
- > Aim for a non denatured and biodegradable extract without contaminants.





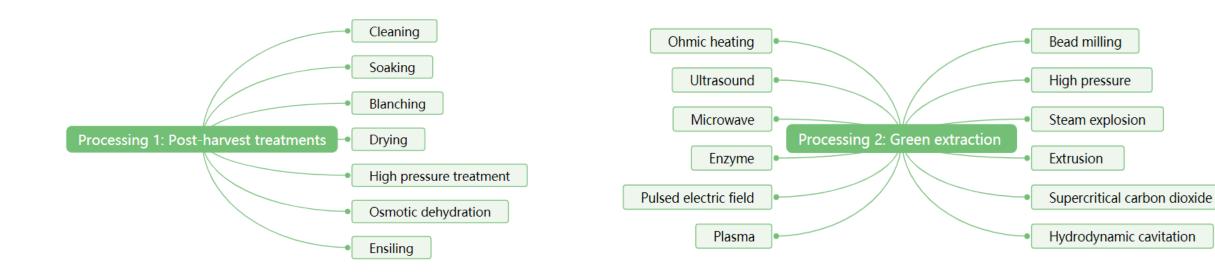


Energy efficient conversion systems





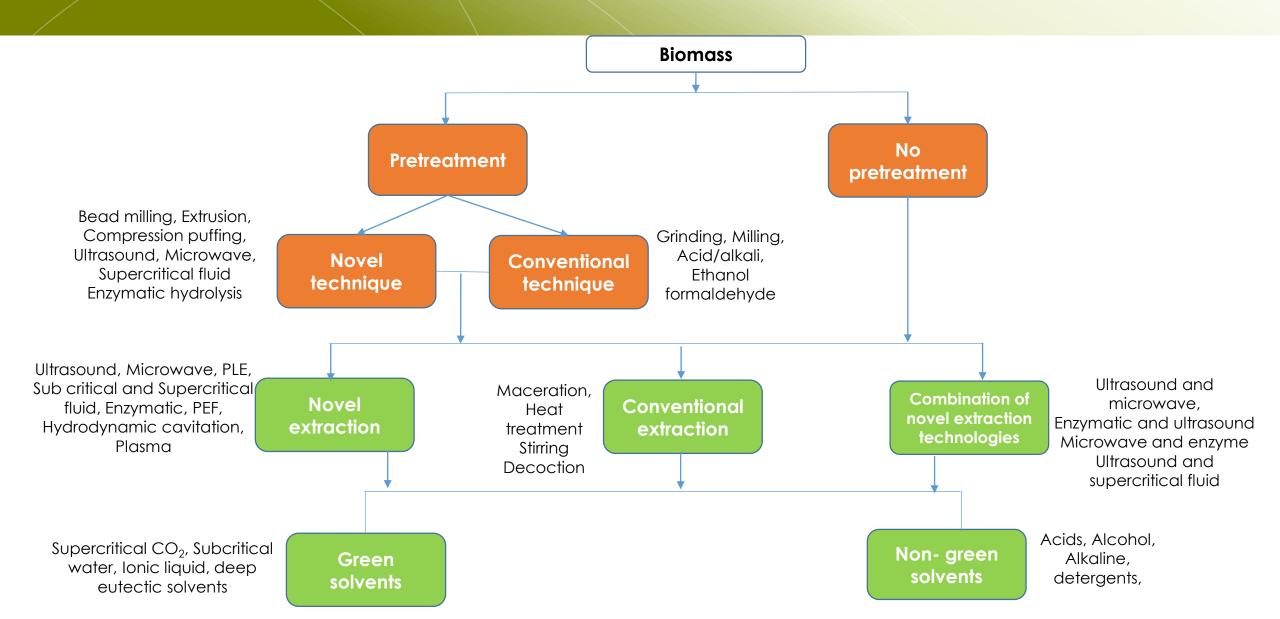




Pre-treatments







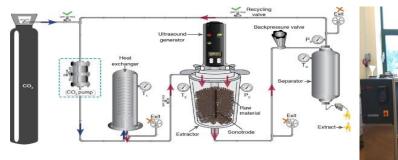
Extraction technologies











Supercritical fluid extraction (SCF) + Ultrasound



Cavitation technologies (US)

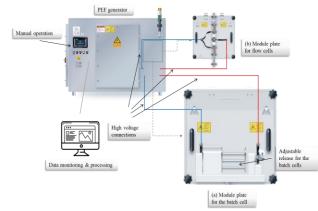




Microwave + Ultrasound Assisted Extraction



High Pressure Processing



Pulsed Electric Field

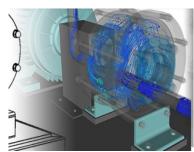
Hydrodynamic cavitation





















Hydrodynamic cavitation



Pressure Drop

Speed Increase

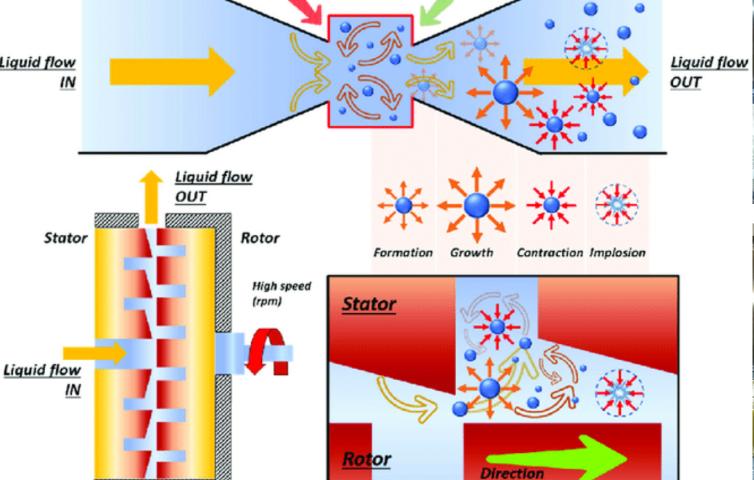




Venturi Effect

Liquid flow

Rotor-stator System



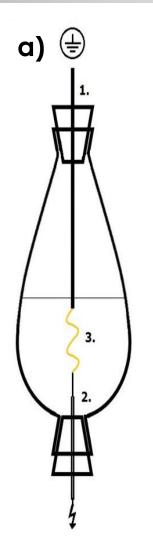
Speed Drop

Pression Increase

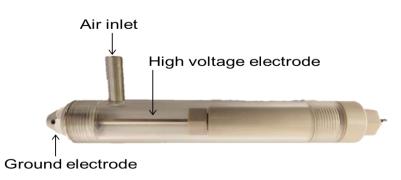


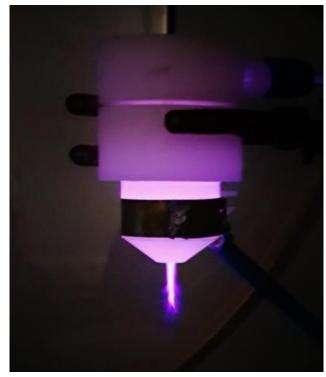


Plasma assisted extraction



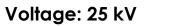






Plasma jet system





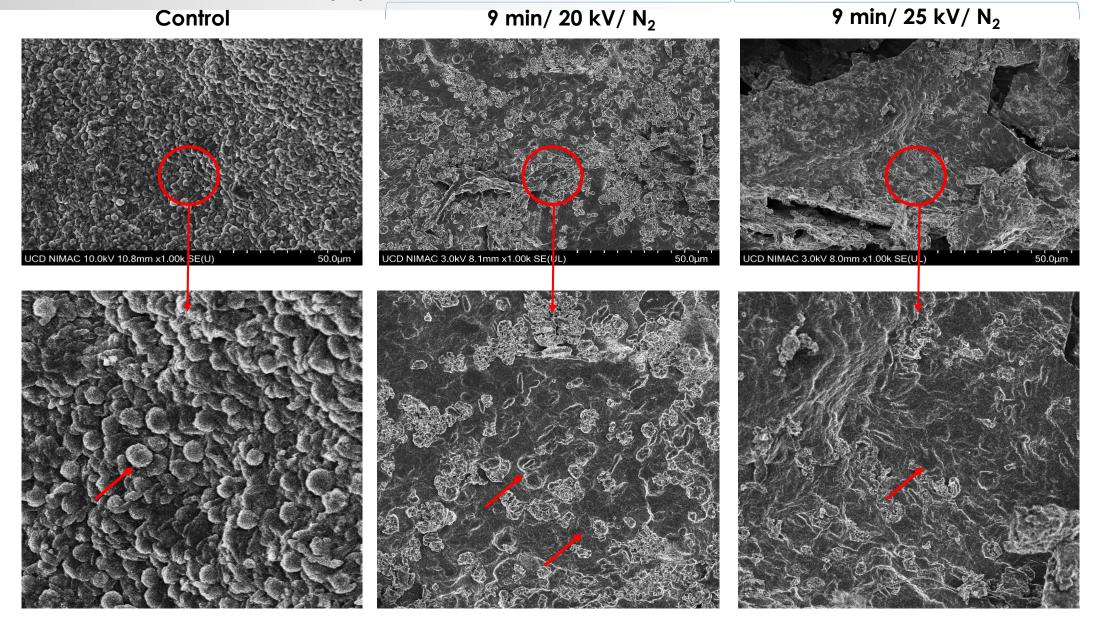


Voltage: 20 kV



Hot plasma system

Scanning Electron Microscopy



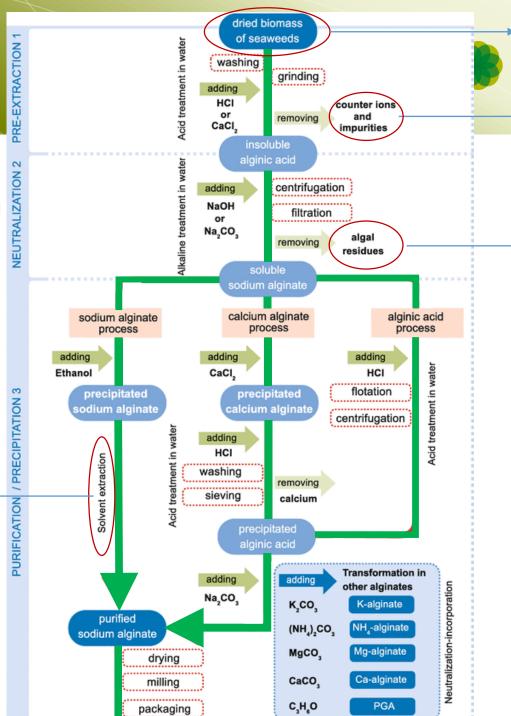
Biorefinery



Innovative approach

- Greening the process
- Zero waste approach
- Utilising every fraction

- ✓ Solvent replacement
- ✓ Membrane technology



- Energy efficient drying techniques
- Stabilising fresh biomass
- ✓ Utilising fresh biomass
 - ✓ Laminarin (Value chain 1)
- ✓ Amino acids (flavour enhancers) (Value chain 2)
- ✓ Phlorotannins (Value chain 3)
- Proteins (Value chain 4)
- ✓ Algal fibre (Value chain 5)

Tiwari & Troy (2015), Seaweed Sustainability – Food and Non Food Applications, Elsevier

